

CAFÉ DE PARIS SPECIALS

Sandwiches

Grilled Chicken Breast Sandwich – Fire roasted chicken, romaine lettuce, tomatoes, fresh basil, mozzarella cheese and red onions on a baguette, served with balsamic vinaigrette dressing – \$11.00

Above served w/ French fries or mixed greens (substitute sweet potato fries for \$1)

Lobster Roll – Lobster meat, tossed in light dressing on a toasted bun, served with coleslaw & French fries – \$24.50

Salad

Fall Salad – Mixed greens, roasted butternut squash, cranberries, pumpkin seeds, shredded cheddar cheese & apple cider dressing – \$11.50

Salad Toppers

Grilled Chicken \$4 Marinated Grilled Beef Tips \$9

Grilled Shrimp \$7 Seared Scallops \$9 Grilled Salmon \$8

Entrees

Lobster Pie – Lobster meat, butter baked en casserole and topped with homemade Ritz based crumbs – \$29.50

*Lobster Pie served w/ vegetable of the day & your choice of:
~ penne marinara ~ potato of the day ~ rice of the day ~*

Fish n' Chips – Harp battered schrod, fried w/ French fries & coleslaw 17.50

Wine & Dine Menu *2 Dinners & Bottle of* *Wine for \$39.99*



ENTREES

Schrod Florentine

Baked & topped w/ spinach, tomato & cheddar cheese crumbs

Vermont Maple Salmon

Grilled salmon topped with ginger spiced maple glaze

Boneless Pork Chop

Grilled and topped with cranberry wine sauce

*Above entrees include your choice of two of the following:
mixed green salad ~ potato of the day ~ vegetable of the day*

Butternut Squash Ravioli w/ Chicken

Butternut filled raviolis tossed in a maple cream sauce with grilled chicken, cranberries and toasted walnuts

Not available for parties of 14 or more



COVID-19 Update

Since re-opening we have implemented the following changes for everyone's safety

Take staff temperatures upon entering work and sign daily health questionnaire

Added sanitation stations, masks and updated employee handbook rules

Added Darcy's outdoor pickup window and designated pickup parking spaces

Added plexiglass to key contact areas

Moved to single use items such as condiments, rollup silverware, menus, etc

Added outdoor café & pub seating option

Increased purchases of disinfectant and sanitizers

Performed thorough building front house and back house deep cleaning

Changed room layouts for more spacing between tables

Increased cleaning & sanitizing in bathrooms, seating & all common areas.